



MURAKA



Starters

Mirihis green Salad with Lotus

crunchy salad leaves, physalis, veggies with a light ginger miso dressing

19

Maldivian Lobster Ceviche

sea grapes, green mango, coconut, lime, chili, shallot and coriander

31

Yellow fin Tuna Tartare with Pomelo

with sweet ginger, shallots, roasted coconut,
and crispy Farata

25

Tiger prawns Cashew Nut crusted - Papaya Salad

with salad greens and papaya seed dressing

29

Seared Australian King Scallops in fresh Rice Wrapper

crunchy green mango with lettuce rapper and tangerine sesame vinaigrette

26

All prices (USD) are subject to 10% service charge and 12% GST

We are offering a 30% discount for all guest on HB / FB

Entrées

Truffle Taro Ravioli

served with vanilla and kaffir lime butter

27

Seared Foie Gras served on Betel Leaves Tempura

coconut lime sambal dip

34

Asian Angus Beef Tataki with Sesame

on tepid warm Nam Tok salad

29

Spring Roll with roasted Duck and Bamboo Shiitake

with cucumber relish

25

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Soups

Thai flavored white Tomato Cream Soup

perfumed with sherry and butterfly pea flower lavash

21

Tom Yum Goong

spicy lemongrass galangal broth with tiger prawn

24

Light Coconut Soup with Crab Dumplings

flavored with tamarind and kankun

25

Vegan

Pulled Jackfruit Phad Thai

with shiitake and green asparagus and peanuts

35

Wok fried Seitan Goji Berry Emince

with cabbage mushroom and kafir lime sauce served with turmeric rice

37

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Seafood

Muraka Seafood Platter

Maldivian lobster, tiger prawns, scallops, mussel, reef fish and tuna
served with lime turmeric rice and wakame

64

Grilled Maldivian Lobster Lime Chili

served with Thai basil macadamia risotto and green broccolini

69

Signature Maldivian Lobster flambé with Rum and creamy red Curry

served with rice

71

Tiger Prawns with black Quinoa crusted

on wok fried vegetables and caramelized shallot whiskey sauce

56

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Fish

Maldivian Yellow fin Tuna

on Thai basil pasta with baby corn, mushroom,
green pepper and sweet basil

44

Maldivian Red Snapper steamed in Bamboo Basket

on green vegetable with soya, lime and chili broth, served with basmati rice

43

Ari Atoll Grouper filet in Tamarind

with sweet basil on sautéed yam bean, lotus chips, water spinach and dragon skin

45

Crispy Skin baked Barramundi

topped with dried chilli, cashew nut, onion, capsicum, hot basil, pepper
served with black sticky rice

48

Meat

Chicken Breast poached in Thai Marinade

with lemongrass chili sabayon on wok fried bok choy and taro chips

43

Crispy Duck Breast

on wok fried mushrooms with grilled pumpkin
and wild hibiscus earl grey sauce

47

In Soy and Spice slowly braised Australian Lamb Shank

served with corn tartlets and kale

52

Triple seared Black Angus tenderloin

with Kampot pepper sauce on
young kale and green mango & pine risotto

62

Wagyū Paillard Jim Jaew Burger

with pickled tempura and truffled potato spring roll

78

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Desserts

Mango with black sticky Rice Ice Cream

on coconut sauce

18

Butterfly Pea Flower Panna Cotta

with fresh mango

19

Guava Tiramisu

Mascarpone cream with biscuits and a nice layer of pink guava

21

Blonde Chocolate Mousse

with freeze dried raspberries

19

Japanese Soba Cha semifreddo

with bael fruit sauce

21

Flamed Rum Banana with caramelized Pecan Nuts

Sour ice cream

18

Tahitian Vanilla Avocado Citrus Crème Brûlée

with fruits and fresh coconut

21

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Mirihi's special arrangements and offers

If you wish to arrange a special dinner, we are pleased to plan it to your liking

Whole Fish delight

Our kitchen team is happy to prepare a whole reef fish to your liking. Your waiter will filet the fish at your table. Please ask us for the daily catches. Pre-booking is required

Giant Lobster

*Big Ari Atoll Lobster accompanied with champagne risotto and three different sauces
Pre-booking is required.*

Triple seared Beef Tomahawk Steak special

*Potato Truffle Gratin, grilled Vegetables, roasted Red Wine, Chimichurri and Jim Jaew Sauce
Minimum 2 Guests. Pre-booking is required.*

Chef's Veal Cordon Bleu

Crispy breaded veal, stuffed with honey ham and raclette cheese, served with French fries and side salad. Pre-booking is required.

Vegetarian and Vegan Guests

Kindly ask our Chef to see Mirihi's additional possible vegetarian offers. Pre-booking is required.